



Design & Technology Skills Progression

Skill / Year	EYFS	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Designing	Explore and share ideas; use drawings, play and simple constructions.	Generate simple ideas for a purpose; plan what is needed for projects.	Develop ideas using simple design criteria; use annotated sketches.	Produce detailed plans with labelled sketches; explain choices.	Plan complex designs considering function, aesthetics, materials.	Generate ideas for functional products; combine planning, research, and user needs.	Produce comprehensive, annotated plans; justify design choices.
Making	Use tools and materials safely; experiment with joining, cutting, combining.	Cut, squeeze, rub, assemble simple materials; build prototypes.	Use wider range of tools and techniques; assemble more complex models.	Mix, peel, spread, cut ingredients; construct models using cams/structures.	Handle wider range of materials; develop control; build mechanisms/decorative pieces.	Refine making skills: rolling, glazing, pneumatic machines; strong joining/finishing.	Demonstrate precision in bread-making, bridge-building, sewing; select tools independently.
Evaluating	Talk about creations; say what works well and what could be changed.	Discuss outcomes of projects; suggest simple improvements.	Evaluate own and others' work; identify strengths/areas to improve.	Test and evaluate designs; explain how changes improve function or appearance.	Evaluate effectiveness of designs, materials, techniques; suggest modifications.	Critically assess functionality, aesthetics, usability; reflect on improvements.	Analyse final products against detailed criteria; make justified improvements.

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Technical Knowledge	Explore material properties; understand basic cause-effect.	Recognise simple mechanisms; understand shelter structures.	Identify sliders, levers, linkages; strengthen structures; joining techniques.	Explore cams, structural reinforcement; compare simple designs.	Learn simple machines (pulleys, levers, inclined planes); decorative/functional design.	Understand pneumatics, architectural features, structural principles; select materials.	Learn about engineers, bridge designs, advanced joining; solve complex design challenges.
Cooking & Nutrition	Explore foods using senses; handle and prepare ingredients safely.	Cut soft fruits safely; squeeze, rub, combine for fruit crumble.	Cut harder foods; use grating, snipping, squeezing; basic hygiene.	Peel, mix, spread, cut ingredients; prepare sandwiches; follow basic recipes.	Chop, grate, peel, season; knead, shape dough; combine ingredients accurately.	Refine chopping, grating, rolling, glazing; combine techniques for complex recipes.	Independently knead, mix, shape, bake breads; adapt recipes; understand cultural context.